



1-888-496-6383 | M-S: 9:00 AM - 5:00 PM EST

Congratulations, you now own a piece of Italian history!

The company Fabio Leonardi Bologna (FLB) was founded in 1917 with object of being the first producer of tomato milling machines in the world. The company was built in what is now the historic center of Bologna, along the channel of Reno, the river which crosses the city and provides energy to power the factory.

This Company, in "Via del Porto", was maintained until the second world war when, during the bombings of Bologna, the building was partially destroyed. The industries were in fact considered strategic during the war and thus were targets of bombing. At the end of the war the company was reopened and continued business, expanding to include other products including the manual meat grinder. Together with the tomato milling machines, which are still their main products, they also offer choppers, ice crushers, graters, etc.

These machines are by far the most time tested design on the market and are built the same now as they have been for decades. Following the cleaning tips on the next page as well as applying olive oil to the screen, spiral and neck after washing and before running will keep your Fabio Leonardi tomato milling machine working for generations.



Tips to keep your Fabio Leonardi machine in the family and running for years to come!

- **Before disassembling any of the components, switch off the machine and disconnect the plug from the main power supply.**
- The machine does not require detailed maintenance to its mechanical and electrical parts.
- All components that come into contact with food must be washed and dried. Use only washing up liquid and hot water. After washing wipe olive oil on cast iron neck, spiral, and screen.
- In the event that cast iron components (rotors, bodies, flanges, etc) are left unused for a long period of time, keep them lubricated with food-safe oil (such as vegetable or olive oil) to prevent rusting.
- Clean the motor unit using only a soft cloth.
- **Do not spray water onto or immerse the motor unit in water.**
- For a thorough sanitation:
 - prepare a solution of hot water and a small amount of bleach, then place all washable parts in the solution and allow to sit for at least five minutes, agitating the water occasionally to be certain the solution touches all surfaces.
 - After five minutes, remove the parts from the bleach solutions and allow to air dry on a clean kitchen towel.
 - While the parts are drying, prepare a large one gallon zip lock bag for storage by putting a cup and a half of rice in the bag.
 - Once the parts are completely dry, place parts in the zip lock bag and remove as much air as possible before zipping the bag closed.

Instructions for Use:

1. **Coat the food spiral and screen with olive oil as a lubricant.**
2. Assemble the machine according to the provided assembly directions and ensure that the machine is plugged into the main power supply.
3. Pour the food to be processed into the hopper. **DO NOT RUN HOT SUBSTANCES THROUGH THE MACHINE. Make sure that you do not run the machine on empty as this could stall the motor and wear down the spiral.**
4. Place two food collection containers underneath the machine – one at the end of the metal chute to catch the juices, and one under the mouth of the filter to catch the waste.
5. Press the switch to position “-“ to switch on the machine.
6. Guide the food into the hopper neck using only the supplied pestle.
7. **The first run of tomatoes using a new spiral and screen should be discarded as there will be some metal shavings where metal is pressing against metal. This should be gone after the first run and is normal.**



Uses:

Apple Sauce:

Wash, remove stems and then quarter the apples. Do not peel, remove cores, or seeds. Simmer until soft - about 15 to 20 minutes. Drain and cool. Process through strainer. Add sugar, honey or seasoning. Combine different apple varieties to suit your particular tastes.

Tomato Sauce & Juice:

For best results use fresh, ripe, uncooked tomatoes. Wash and cut into quarters. Process through strainer. Add seasoning before or after straining. If you cook tomatoes first, let them cool before straining. For thicker sauce or tomato paste, simmer pulp until thick.

Apricots, Peaches, Pears, Prunes, Plums, Etc.:

Wash fruit and remove pits if fruit has pits. Simmer until soft. Drain and cool prior to straining. Add sweetener or season to taste.

Vegetable soups, purees & baby foods:

Wash vegetables and cut into quarters or cubes. Simmer until soft, then drain. Cool before straining. Purees will be seedless, skinless, and free of tough fibers.

Beans & Peas:

Use any cooled cooked beans or peas for soups, side dishes, bean dips, burritos, tacos, or enchiladas. Simply process through strainer and season to taste with onion, garlic etc.

Potatoes & Corn:

Make mashed potatoes quickly for large groups or families. No need to peel; just quarter, cook until soft, cool and then strain. Add milk, butter and salt to taste.

Please Note:

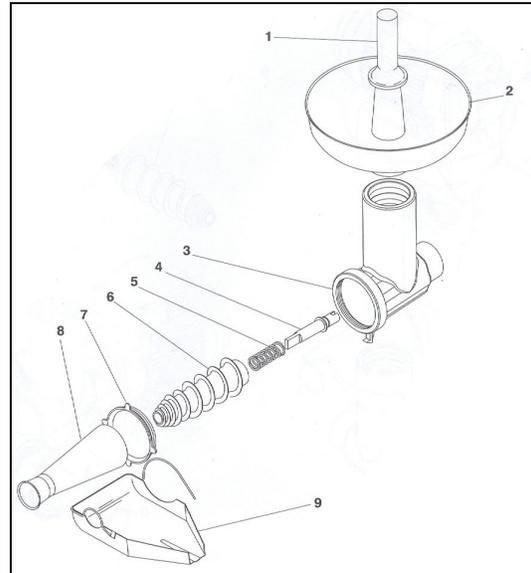
The sauces and purees you make can be used immediately, refrigerated for later use or preserved for use months later. **Always follow proper canning, freezing, and dehydrating procedures when preserving foods.**



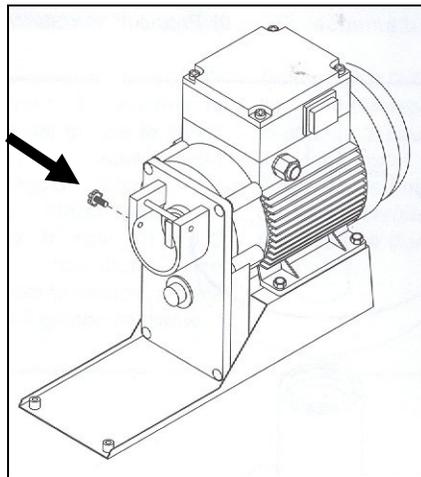
Assembly:

1. The entire screen portion of the machine should come pre-assembled, but if for any reason it has not, line up your hardware as follows:

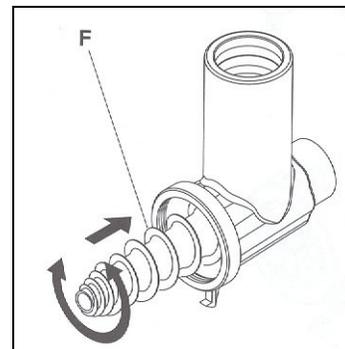
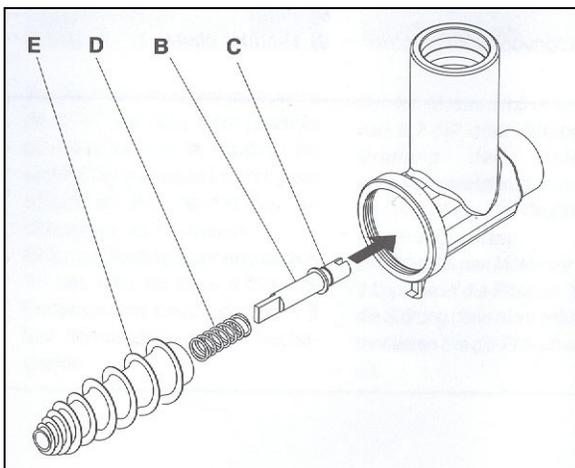
1. Pusher
2. Tank/Hopper
3. Body
4. Pin
5. Clutch Spring
6. Rotor
7. Ring
8. Filter
9. Chute



2. Unscrew the body locking knob.

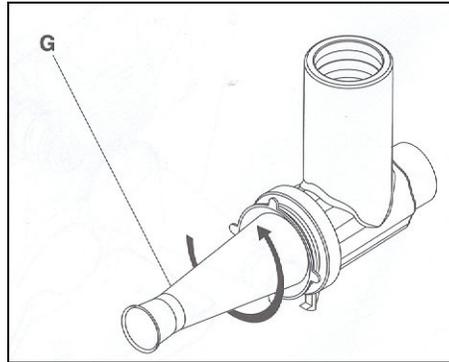


3. Insert the pin (B/C), then spring (D), then rotor (E) onto the body. Ensure the rotor is in phase with the pin by turning slightly to the right or left until the rotor is entirely inserted (F).



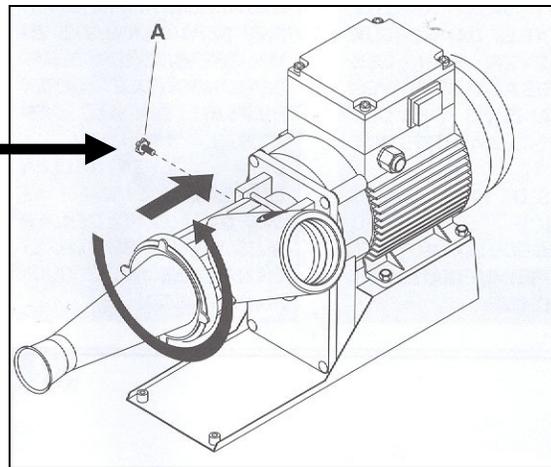


4. Tighten the mouth onto the body (G). Take care with the screwing direction – the thread is left-handed, so turns in the opposite direction to normal threading.

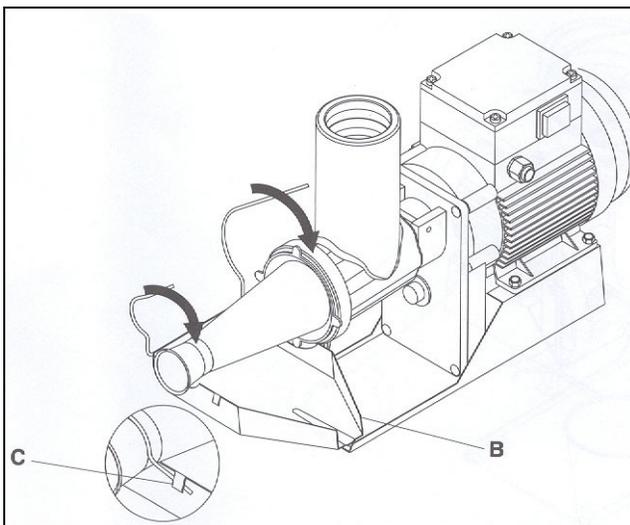


5. Insert the entire tomato press unit into the motor flange, turning and then locking with the knob (A).

**Attention! Very Important !
Never operate the machine
without the locking knob in
place and tightened fully.
This could cause serious
harm to the machine or
operator!**

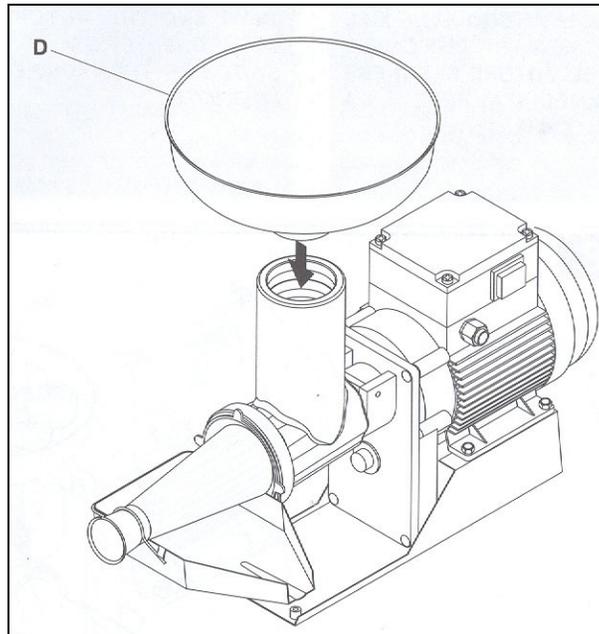


6. Fit the chute under the mouth (B), locking it with the respective fastenings (C). Make sure the chute falls under the entire section where the screen is screwed into the body (as pictured), as juices are intended to flow through the threading.





7. Tighten the hopper onto the top of the neck of the tomato press body (D).



8. Fill the hopper with tomatoes Begin using your Fabio Leonardi Tomato Milling Machine!

NEVER RUN THE MACHINE EMPTY

The first run of tomatoes using a new spiral and screen should be discarded as there will be some metal shavings where metal is pressing against metal. This should be gone after the first run and is normal.

Note: To disassemble unit, use the wrench provided (again, take care with mouth rotation direction; it has a left-handed thread and turns in the opposite direction to normal threading).
Position it like so, so the bend at the end of the wrench will catch onto one of the mouth's knobs:





8. Fit the metal latch into its groove to hold the trough in place:



9. Begin using your Fabio Leonardi Tomato Milling Machine!

